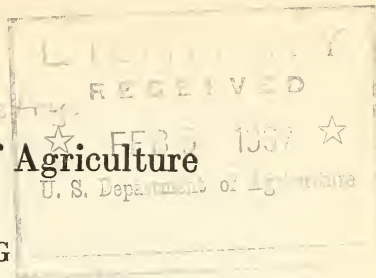


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U.S. Bureau of Dairy Industry

United States Department of Agriculture



BUREAU OF DAIRYING

REGULATIONS GOVERNING THE SANITATION OF PROCESS OR RENOVATED BUTTER FACTORIES

Effective on and after March 1, 1925

UNITED STATES DEPARTMENT OF AGRICULTURE,
OFFICE OF THE SECRETARY,
Washington, D. C., February 14, 1925.

Under the authority conferred upon the Secretary of Agriculture by the provisions of the acts of Congress approved May 9, 1902 (32 Stat. 196), and August 10, 1912 (37 Stat. 273), the following regulations are hereby prescribed in regard to the sanitation of process or renovated butter factories. For the purpose of identification these regulations are designated as B. D. Order 1. The regulations heretofore issued by the Secretary of Agriculture on this subject, under date of October 21, 1912, effective on and after November 15, 1912 (B. A. I. Order 193), are hereby revoked, to take effect on March 1, 1925, on and after which date the regulations herein prescribed shall become and be effective until otherwise ordered. These regulations are in addition to the regulations governing the manufacture, inspection, and marking of process or renovated butter issued by the Commissioner of Internal Revenue and approved jointly by the Secretary of the Treasury and the Secretary of Agriculture on June 22 and 28, 1923, respectively.

HOWARD M. GORE,
Secretary of Agriculture.

SANITATION OF PROCESS OR RENOVATED BUTTER FACTORIES

Regulation 1. Establishments where process or renovated butter is manufactured, packed, or prepared for market shall be suitably lighted and ventilated in order that a sanitary condition may be maintained. Such establishments shall be supplied with proper and sufficient drainage, having proper traps or other approved sewer connections. In order that proper inspection may be made, rooms shall, by heating or other means, be kept reasonably free from steam and other vapors, and all work in such establishments shall be performed in a cleanly and sanitary manner.

Regulation 2. All floors, ceilings, walls, pillars, partitions, platforms, stairways, etc., shall be kept in a sanitary condition, and when necessary shall be scraped, washed, painted, or otherwise treated as required. Where floors or other parts of the building, or tables or other parts of the equipment are so old or in such poor condition that they can not readily be made sanitary, they shall be removed or replaced with suitable material. Walks, platforms, and approaches

leading into establishments shall be kept clean to prevent tracking dirt into the establishments.

Regulation 3. All churns, melting tanks, workers, cans, vats, blowing tanks, settling tanks, trucks, trays, and other receptacles, chutes, platforms, racks, tables, and all utensils, machinery, and other equipment used in preparing, moving, cutting, chopping, and otherwise handling the materials used in the manufacture of process or renovated butter, and in all processes of manufacture of process or renovated butter or its preparation for market, shall be kept clean and sanitary.

Regulation 4. All factories in which milk, cream, or mixtures containing milk or cream are pumped or conducted through pipes shall for this purpose be equipped with sanitary pumps, pipes, and fittings. Pumps shall be so constructed that all parts coming in contact with milk, cream, or mixtures containing milk or cream shall be made of noncorrosive material, or shall be nicked, tinned, or coated with other approved material, and such parts shall be accessible for cleaning. Pipes shall have smooth outer and inner surfaces coated with nickel, tin, or other approved material, and fittings shall have smooth outer and inner surfaces coated with nickel, tin, or other approved material, and shall be of such design that no pockets or recesses occur on the inside between the pipes and fittings; provided, however, that open conductors having smooth outer and inner surfaces coated with nickel, tin, or other approved material may be used in place of pipe. All pumps, pipes, fittings, and conductors shall be kept thoroughly clean and sanitary.

Regulation 5. Managers of process or renovated butter factories shall require employees to be cleanly. Aprons, smocks, and other outer clothing worn by employees who handle or in any way come in contact with the process or renovated butter shall be of material that is readily cleaned and made sanitary, and only clean garments shall be worn. All persons who handle process or renovated butter or any material entering into the manufacture of same shall be required to keep their hands clean, and they shall be required also to pay particular attention to the cleanliness of their boots and shoes.

Regulation 6. No person affected with tuberculosis or other communicable disease shall be employed in any of the departments or establishments where process or renovated butter is manufactured, and any employees of such establishment who may be suspected of being so affected shall be reported by the inspector in charge to the manager of the establishment and to the Chief of the Bureau of Dairying.

Regulation 7. All water-closets, toilet rooms, and dressing rooms shall be entirely separated from the compartments in which process or renovated butter is manufactured, prepared, packed, stored, or otherwise handled; and where such rooms open into compartments in which process or renovated butter is handled they shall, when this is considered necessary, be provided with properly ventilated vestibules and automatically closing doors. They shall be conveniently located, sufficient in number, and ample in size, and fitted with modern lavatory accommodations, including toilet paper, soap, running hot and cold water, etc., and shall be properly lighted, suitably ventilated, and kept clean and sanitary.

Regulation 8. The rooms or compartments in which process or renovated butter is manufactured, prepared, packed, stored, or otherwise handled shall be free from odors coming from poultry rooms, egg rooms, toilet rooms, catch basins, or any other objectionable source, and shall be kept free from flies and other vermin; and all rooms or compartments shall be provided with cuspidors of such shape as not readily to upset, and of such material and construction as to be readily disinfected, and employees who expectorate shall be required to use them.

Regulation 9. Due care must be taken to prevent process or renovated butter, in any stage of its manufacture, from falling on the floor, and in the event of its having so fallen, the soiled portion shall be removed and condemned. Oil or grease collected from floors, drains, or catch basins shall not be used in the manufacture of process or renovated butter.

Regulation 10. Only good, clean, and wholesome water and ice shall be used in the preparation and manufacture of process or renovated butter, and whenever there is any doubt regarding the purity of the water supply, notice shall be sent at once to the Chief of the Bureau of Dairying.

Regulation 11. Air used in blowing or aerating the oil during the process of manufacture shall be pure and clean, and shall be taken from the outside of the building; and in order to prevent the use of air which is contaminated with dust, smoke, objectionable odors, etc., some approved method of purification, such as washing or filtering through cotton, shall be provided.

LAWS UNDER WHICH THE FOREGOING REGULATIONS ARE MADE

Section 5 of the act of Congress approved May 9, 1902 (32 Stat. 196) :

All parts of an act providing for an inspection of meats for exportation, approved August thirtieth, eighteen hundred and ninety, and of an act to provide for the inspection of live cattle, hogs, and the carcasses and products thereof which are the subjects of interstate commerce, approved March third, eighteen hundred and ninety-one, and of amendment thereto approved March second, eighteen hundred and ninety-five, which are applicable to the subjects and purposes described in this section, shall apply to process or renovated butter. And the Secretary of Agriculture is hereby authorized and required to cause a rigid sanitary inspection to be made, at such times as he may deem proper or necessary, of all factories and storehouses where process or renovated butter is manufactured, packed, or prepared for market, and of the products thereof and materials going into the manufacture of the same. All process or renovated butter and the packages containing the same shall be marked with the words "Renovated Butter" or "Process Butter" and by such other marks, labels, or brands and in such manner as may be prescribed by the Secretary of Agriculture, and no process or renovated butter shall be shipped or transported from its place of manufacture into any other State or Territory or the District of Columbia or to any foreign country until it has been marked as provided in this section. The Secretary of Agriculture shall make all needful regulations for carrying this section into effect, and shall cause to be ascertained and reported from time to time the quantity and quality of process or renovated butter manufactured, and the character and the condition of the material from which it is made. And he shall also have power to ascertain whether or not materials used in the manufacture of said process or renovated butter are deleterious to health or unwholesome in the finished product, and in case such deleterious or unwholesome materials are found to be used in products intended for exportation or shipment into other States or in course of exportation or shipment, he shall have power to

confiscate the same. Any person, firm, or corporation violating any of the provisions of this section shall be deemed guilty of a misdemeanor and on conviction thereof shall be punished by a fine of not less than fifty dollars nor more than five hundred dollars, or by imprisonment not less than one month nor more than six months, or by both said punishments, in the discretion of the court.

Extracts from "An act making appropriations for the Department of Agriculture, for the fiscal year ending June 30, 1913," approved August 10, 1912 (37 Stat., 273) :

Provided, That the sanitary provisions for slaughtering, meat canning, or similar establishments, as set forth in the act of June thirtieth, nineteen hundred and six (Thirty-fourth Statutes, page six hundred and seventy-six), are hereby extended to cover renovated butter factories as defined in the act of May ninth, nineteen hundred and two (Thirty-second Statutes, page one hundred and ninety-six), under such regulations as the Secretary of Agriculture may prescribe.